

In the Claims:

The following listing of claims will replace all prior versions and listing of claims in the application. Please amend the claims as follows.

1. (currently amended) An extruded ~~porcine~~ collagen film, ~~having a fat content~~, made from an extrudable gel, wherein said film has:
a collagen content that consists essentially of porcine collagen, wherein said porcine collagen consists essentially of sow collagen;
a fat content, wherein the fat content in the film is reduced from that naturally present in a pig to a level below 20% on a dry weight basis from that naturally present in a pig; of the film;
and
a ratio by weight of collagen to fat in the film is of at least 2.5 to 1; and
~~a collagen content that consists essentially of sow collagen,~~
wherein any the amount of any non-porcine collagen derived from sheep, poultry, birds and/or fish present in said film is present in an amount of less than 10% by weight of total the total collagen content in said film, and wherein any non-sow porcine collagen present in said film is collagen derived from young pigs and the amount of said non-sow collagen derived from young pigs and is present in an amount of less than 10% by weight of the total porcine collagen in said film, and wherein said film has[[a]] an extrusion direction wet tear strength of in the extrusion direction greater than 300 gf/mm.
2. (canceled)
3. (currently amended) The film according to Claim 1 wherein the fat content in the film is reduced to a level below 18% by weight on a dry weight basis of the film.
4. (currently amended) The film according to Claim 1 wherein the ~~weight~~ ratio by weight of collagen to fat in the film is at least 4:1.

5. (currently amended) The film according to Claim 4 wherein the ~~weight~~ ratio by weight of collagen to fat in the film is above 10:1.

6. (currently amended) The film according to Claim 5 wherein ~~weight~~ ratio by weight of collagen to fat in the film is in the range 25:1 to 50:1.

7. (canceled)

8. (currently amended) The film according to Claim 1, wherein any ~~non-porcine~~ collagen derived from sheep, poultry, birds and/or fish in said film is present in an amount less than 5% by weight of the total collagen in the film.

9. (canceled)

10. (currently amended) The film according to Claim 1, which further comprises an alginate glycol in the extrudable gel.

11. (currently amended) The film according to Claim 10, wherein the alginate glycol is present in the extrudable gel in an amount of up to 0.5% by weight.

12. (currently amended) The film according to Claim 10, wherein the alginate glycol is present in the extrudable gel at a ratio of collagen to alginate glycol ~~[[is]]~~ ratio in the range 95:5 to 75:25 by weight.

13. (currently amended) The film according to Claim 1, wherein said film ~~which~~ further comprises a humectant.

14. (currently amended) The film according to Claim 13, wherein the humectant is present in said film in an amount of 15 to 45% on a dry weight basis.

15. (currently amended) The film according to Claim 1, wherein the extrudable gel
~~which~~ further comprises a coagulating agent.

16. (currently amended) The film according to Claim 1 wherein the extrudable gel
comprises a collagen solids content in the range of 2 to 10%.

17. (canceled).

18. (currently amended)[[**The**]] A string or netting formed from the film of Claim 1.

19. (previously presented) A method of producing an extruded porcine collagen film.
wherein the collagen content of the film consists essentially of sow collagen, and the method
comprises the steps of:

producing defatted sow skins;
forming the sow skins into an extrudable gel; and
extruding the gel and forming a film.

20. (previously presented) The method according to Claim 19 wherein the sows skins
are defatted by mechanical defleshing.

21. (previously presented) A food product wrapped with the porcine film of Claim 1.